

Anthonij Rupert Optima Gift Pack

Delightful interplay of blackcurrant, cassis, violet perfume and an earthy richness. The wine feels silky, supple and smooth when first it hits the palate. Flavours of dark berry fruit, Christmas pudding, cigar box and spice then make their presence felt. Beautifully poised and balanced with neither fruit nor oak dominating. Good backbone and lithe body.

The oak is sympathetic and supportive. A delightful blend with an aftertaste which goes on and on, making it ideal for food.

variety : Cabernet Franc | 41% Cabernet Franc, 30% Merlot, 28% Cabernet Sauvignon and 1% Petit Verdot

winery : Anthonij Rupert Wyne

winemaker : Dawie Botha

wine of origin : Franschhoek

analysis : alc : 14.00% vol rs : . g/l pH : . ta : . g/l va : . g/l

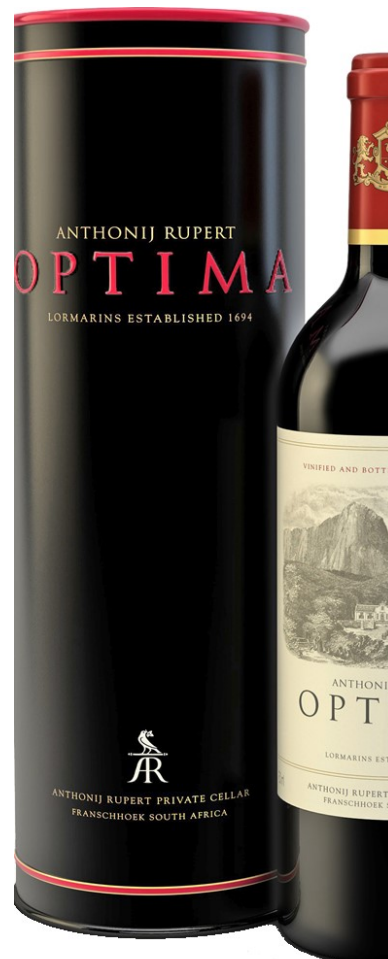
type : Red style : Dry body : Full taste : 0 wooded

pack : Bottle size : 750ml closure : Cork

in the vineyard : After a careful process of identifying the top terroir for each cultivar, sites were identified, assessed and then selected. Grapes were tested and tasted for ripeness by the winemakers on a daily basis. Vineyards were selected from different sites in the Western Cape and each varietal paired to a selected soil, climate and slope.

about the harvest: Harvest: 28 January - March 2015

in the cellar : In 2015 the grapes were handpicked in the early morning, placed in lug boxes and transported in refrigerated trucks to arrive at the cellar. The grapes were then sorted on a double-sorting table. After the cold-soaking, fermentation started and lasted for about 20 days. Malolactic fermentation took place in 225ℓ new French oak barrels and 10000ℓ wooden tanks. The wines were made and aged separately for 18 months in 225ℓ French oak barrels (35% new oak). The wines were blended and aged for a further 6 months in barrel and tank and bottle-matured for 24 months before release.



Anthonij Rupert Wyne

Franschhoek

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